

## SELECTION, OPERATION, AND CARE POINTS

## NOTES

## IN BUYING CONSIDER:

1. Tasks to be done, uses of equipment
2. Time, energy, & money saving angles
3. Amount of money family has to spend
4. Needs of the family, space
5. Reliability of manufacturer
6. Dependability of local dealer
7. Guarantee and safety approval (U.L.)

## LOOK FOR:

1. Sturdiness in construction
2. Durability in finishes
3. Simplicity of design
4. Ease of cleaning
5. Convenient controls
6. Plain & complete markings
7. Complete instructions

## AFTER BUYING EQUIPMENT:

1. Learn parts
2. Study instructions
3. List uses
4. Locate properly
5. Use on proper circuit

## IN USING EQUIPMENT:

1. Plug in, disconnect properly
2. Try out all uses
3. Re-read instructions
4. Follow safety precautions
5. Schedule cleaning and care
6. Make repairs promptly
7. Call dealer about problems

## TAKE GOOD CARE OF EQUIPMENT:

1. Treat cords carefully
2. Oil motors regularly -- see instructions
3. Keep clean, dry. Never immerse in water
4. Check regularly for loose connections
5. Keep nuts, bolts, screws tightened
6. Place carefully to avoid dropping
7. Don't overload or overheat
8. Disconnect for repairs, oiling, cleaning
9. Refer major repairs to serviceman

## TREAT CORDS CAREFULLY:

1. Keep free from: grease, dirt  
moisture, kinks
2. Repair frayed or broken spots
3. Avoid sharp edges or hot appliances
4. Disconnect from outlet first
5. Grasp plug to disconnect; don't jerk
6. Hang over peg or two hooks, or coil



#### KEEP EQUIPMENT CLEAN:

Enamel: Remove spillage immediately  
Let cool, wash with mild soapy water  
Rinse with clear water. Dry  
Use whiting or mild abrasive on spots

Metals: Use mild soap, warm water to wash  
Polish with whiting or silver polish

Units: Wipe spillage; char; use soft brush

Cords: Wipe with dry cloth if fabric-covered  
Use damp cloth on rubber-covered cords

Storage: Cover when not in use

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#### WHEN EQUIPMENT WON'T OPERATE, CHECK:

Controls: See if time or temp. settings are OK

Outlet: Use another appliance or trouble lamp

Other circuits: Electricity may be off

Fuse: If blown, remove equip., replace fuse

Cord: Disconnect. Look for fraying or break

Plugs: Examine connections. Tighten if loose

Appliance: Look for loose connections

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#### SAFETY SUGGESTIONS:

Keep equipment in good repair

Disconnect for cleaning, oiling, repairs

Examine cords regularly for wear. Repair

Use rubber tape under friction tape on splices

Do not run cords under rugs, over nails, etc.

Do not use appliances on lighting circuits

Faulty electrical equipment may be hazardous in itself or if handled when touching:

Other appliances	Radiators
Wiring, switches	Damp ground
Plumbing, appliances	Wet floor

Have extra fuses. Use proper size, no pennies

Pull house switch before replacing fuse

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## ELECTRIC LAUNDRY EQUIPMENT -- FEATURE POINTS AND NEWER DEVELOPMENT

ELECTRIC WASHER

Motor (1/6, 1/4, or 1/2 hp.):

- Enclosed or sealed, or
- Open (shaft or belt drive)
- Rubber mounted
- Insulated from framework
- Starting without load
- Overload protection

Frame:

- Welded, well-braced
- Leg or cabinet type

Tub:

- Capacity standardization (8 or 9#)
- Porcelain enamel - bonderized first
- Aluminum, Monel, stainless steel
- Welded
- Single or double wall
- Double tub
- Insulated from electrical connections

Agitator:

- Plastic, aluminum
- At bottom of tub
- 2- or 3-speed control

Cover:

- Hook for hanging it on washer, or
- Hinged to tub. Rubber mounted

Legs and casters:

- Height adjustable
- Larger casters (2"), easily turned
- Rubber casters. At least one locking

Drain:

- Pump type
- Gravity drain with hose

Controls and switches:

- Automatic
- Semi-automatic
- Temperature gauge
- Speed control (2- or 3-speed)
- Hand levers or push buttons to start or stop washing action
- Convenient location and height
- Wringer--see below

Wringer:

- Soft or semi-soft
- One soft, one hard roll
- Safer, streamlined feed boards
- Automatic safety release, or
- Easily operated safety release bars
- Release easy to adjust after using
- Pressure control:

Automatic (spring type)

1-screw control, centrally located

Lock stop - 4 to 8 positions

Centrifugal dryer or spinner:

In tub or in smaller attached tub

Small, slightly cone-shaped basket:

Perforated

Smooth surface--openings around top

Cover locks on while running

Automatic:

- Cylinder washing action, or agitator
- Vertical, horizontal, or slanting tub
- Simpler time and temp. control
- Self-cleaning

ELECTRIC IRON

Wattage higher (800-1500 w.)

Element:

- Wire embedded in insulating material
- Metal ribbon on mica sheets
- Coiled wire in grooves of proc. brick
- Insulated from upper part of iron
- In stand--cordless iron

Sole plate:

- Chrome-plated
- Narrow point
- Large area, 21-36"
- Beveled edges
- Round rear corners
- Button grooves

Cord:

- Permanently attached to iron
- Moveable--from side to side
- Rubber-covered
- Rubber protective guard at iron
- Attached to stand instead of iron
- Pilot light

Body of iron:

Tapering sides

Streamlined, modern, simple in design

Heat control:

- Thermostat; marked with fabric names
- Or heat-limiting device

Handle:

- Larger, sloping, shaped to fit hand
- Thumb rest

Open-end type for ironing sleeves

Protecting board from sole plate:

- Heel rest
- Side rest
- Automatic lift

Steam iron:

- Thermostat control
- Current used continuously
- Designed to use dry or with steam



## ELECTRIC IRONER

### Shoe:

- Stationary; usually moveable
- Supported in middle, ends open
- Self-aligning, rigidly supported
- Insulated at top or back
- Separate heat control for each end
- Chromium plated

### Roll or Buck:

- Open at one or both ends
- Heavy padding
- Metal, rigidly supported

### Heat control:

- Thermostat controlling each end
- Marked with fabric names

### Other controls:

- Safety release
- Roll stop lever--for pressing, drying
- Back-and-forth-action (oscillating) lever
- Hand, knee, or foot stop-start control
- 2-3 speed control
- Foot-bar--several speeds
- On-and-off switch for motor
- On-and-off switch for heat

### Cover:

- Swinging to right side, forming shelves
- Tipping back of shoe
- Ends forming extension of table top
- Pilot light



## ELECTRIC LAUNDRY EQUIPMENT

### SELECTION, OPERATION, AND CARE POINTS

### NOTES

#### CLASSIFICATION OF WASHERS ACCORDING TO:

Water removal: wringer, spinner, pneumatic  
Washing action: agitator, vacuum cup, cylinder  
Controls: non-, semi-, or completely automatic  
Motor: Open or enclosed (hermetically sealed)  
Tub: single or double  
Drain: gravity, gravity with hose, pump & hose

#### SELECTION OF WASHER - GENERAL POINTS:

1. Compare cost, time and energy saving, safety, for wringer, spinner, automatic types
2. Choose size best suited for needs  
Small or portable: not for family wash  
Medium or apartment: for small family  
Large: for average or large family
3. Compact, light in weight, rigid construction
4. Porcelain enamel, smooth surfaces, bonderized
5. Moveable parts enclosed
6. Outside of machine insulated from all electrical connections
7. Controls at convenient height, easy to operate

#### SELECTION OF WASHER - WRINGER TYPE:

1. Size: usually 8 or 9 lb. for family wash
2. Wringer, well-balanced on tub, UL-approved:  
Rolls: soft or semi-soft rubber  
Safety release: automatic, or bar type  
convenient; should stop roll action  
Pressure control: automatic (spring type)  
single screw type
3. Tub: smooth, porcelain enamel
4. Agitator: sturdy, easily removed, light
5. Cover: hook on removable type
6. Controls - evaluate convenience vs. extra cost  
of: timer, 2-or 3-speed, temp. gauge
7. Motor: enclosed (hermetically sealed)
8. Casters: easily rolling, large; one locking
9. Legs: adjustable height

#### SELECTION OF WASHER - CENTRIFUGAL DRYER:

1. Agitator - washing action stronger than  
Washing action of vacuum cups
2. Weigh value of extra cost compared with  
wringer type for:  
Greater safety of dryer or spinner  
Convenience for special items  
Elimination of feeding clothes through wringer  
Saving of buttons, wear on clothes
3. Cover should automatically lock when running



## SELECTION OF WASHER - AUTOMATIC TYPE

### Study advantages:

- Saves time, energy - no handling of clothes
- Saves wear on clothes. Safe
- Thorough rinsing
- Distribute wash throughout week
- Wash certain articles more frequently
- Equipment requires little space

### Know requirements:

- Must have good supply of hot and cold water
- Requires adequate drain connection
- Evaluate advantages vs. cost

## OPERATION OF WASHER:

1. Clothes: sort, mend, remove stains, soak  
Use brush & soap on soiled places
2. Water: Fill tub to water line  
Use proper temp. for fabric
3. Softener: experiment to find quantity needed
4. Soap: use enough to make rich suds, 2" thick
5. Start motor without load
6. Add clothes as long as water action is free
7. Time the washing operation
8. Rinse well; use washer
9. Load spinner evenly
10. Fold buttons, buckles, etc., inward before wringing
11. Use washer for dyeing, blueing, starching

## CARE OF WASHER:

1. Keep level to avoid vibration, wear
2. Warm before starting if stored in cold place
3. Avoid overloading; filling beyond water line
4. Disconnect washer before cleaning
5. Rinse tub, remove lint, drain, wipe dry
6. Remove water stains with hot vinegar, rinse
7. Use whitening or soapsuds and ammonia on spots
8. Release wringer, wipe with damp cloth
9. Remove agitator, wipe dry, replace in tub
10. Empty drain hose. Avoid sharp bends
11. Wipe cord dry, put over hook or wringer post
12. Leave lid ajar. Store washer clean and dry
13. Protect from dust between washings

## TYPES OF ELECTRIC IRONS:

Automatic--has thermostat

Non-automatic:

- With temperature-limiting device
- Controlled by disconnecting

Steam:

- Controlled by moisture present
- Thermostatic control



### SELECTION - ELECTRIC IRON:

1. Automatic:  
Convenient thermostatic control  
Dial marked with fabric names
2. Medium weight -- 3 or 4 lbs.
3. High wattage -- 800 to 1500 w.
4. Large, smooth, shiny sole plate
5. Sharp point, beveled edge, tapering sides
6. Rounded back corners, heel rest
7. Handle -- comfortable & well-balanced
8. Cord -- permanently attached
9. Cost: \$5-\$9 for good iron. UL

### OPERATION OF ELECTRIC IRON:

1. Group clothes according to fabric & type
2. Sprinkle evenly, fairly damp; roll lightly
3. Use iron only from convenience outlet
4. Arrange ironing equipment for convenient use
5. Iron clothes requiring low temp's. first
6. Set thermostat to suit fabric ironed
7. Iron with thread & until material is dry
8. Dampen dry spots or wrinkles with sponge or cloth
9. Place finished pieces on hangers, chair, rack
10. Disconnect iron before finishing last piece

### CARE OF ELECTRIC IRON:

1. Keep clean. Remove starch & other stains with fine abrasive (whiting, etc.)
2. Do not leave connected when not in use
3. Avoid ironing over hooks, zippers, buttons
4. Keep cord from dragging across board
5. Cool. Store in clean, dry place - on heel rest

### TYPES OF ELECTRIC IRONERS:

Roll (rotary): 18", 26-28", 30", 42"

Table type	Open at left end
Portable	Open at both ends

Press-board (presser or pressure)

### SELECTION OF IRONER:

1. Type: Rotary or presser - either satisfactory  
Table type without cover less expensive than cabinet type with hinged cover
2. Size: 26-28" most common size; portables, 18"
3. Evenness of pressure; rigid roll support
4. Roll or buck well-padded; shoe, well-insulated
5. Ironer with both ends open is more convenient
6. Thermostatic control for both ends of shoe
7. Controls and switches:  
Should be conveniently located  
Motor with on-and-off switch  
Speed regulation desirable  
Thermostat with fabric-marked dial  
Safety release within easy reach



### OPERATION OF IRONER:

#### Organize work:

Group clothes according to types, fabrics

Group ironing equipment for convenience

Use only on an appliance circuit

Dampen clothes slightly less than for hand ironing

Have buttons, snaps, etc. turned toward padded roll

Hold pleats in place on roll with pins underneath

Distribute ironing over entire surface of roll

Alternate ironing small pieces on two ends of roll

Smooth clothes with palm of hand -- center outward

Steam velvet with shoe face side up -- use wet towel

Study manufacturer's directions for methods, good use

### CARE OF IRONER:

Close cabinet or protect with cloth cover

#### Roll or buck:

Remove padding occasionally; shake well; reverse

Change muslin cover when soiled

Wash cover; bleach stains and scorch

Replace cover with care, ironing into position

#### Shoe:

Rub with damp cloth when cool; wipe dry

Remove starch, other stains with fine abrasive

Avoid ironing over metal or hard objects

#### Frame:

Wipe with damp cloth; dry. Use soap, if necessary

#### Motor:

Protect from moisture, dust

Follow instructions for oiling

### SELECTION OF ELECTRIC DRYER:

1. High wattage gives faster drying
2. Thermostatic control
3. Types: rotary (tumble, cylinder) or cabinet
4. Clothes protected from source of heat
5. Durable, easy to clean outer surfaces

Advantages: compact drying, no danger of smoke or grime soiling clothes, prevents mildew, eliminates carrying heavy wet clothes, gives soft finish to towels, diapers, chenille spreads



# ELECTRIC REFRIGERATOR--FEATURE POINTS AND NEWER DEVELOPMENTS

Frozen storage	Butter conditioner
High humidity compartment	Separate vegetable compartment
Controlled humidity - ventilators adjustable	Meat keepers
Reduced air circulation	Glass or porcelain, adjustable
Glass shelves	Glass front
Compartments	Tray type
Containers	Adjustable tray position
Evaporator or chilling unit	Hydrators
Conventional center unit wider	Ventilated
Conventional on side	Sliding
Shelf type with insulation above	Stacking
Shelf type with insulation below	Very wide
Evaporator developments	Wire baskets
Provision for frozen food storage	Narrow for eggs
Removable shelf	Wider for fruits
Refrigerated shelf	Hydrator size for high humidity compartment
Sealed	Bin (usually unrefrigerated)
Door held in open position	Tip-bin
Defrost developments	Cupboard type
Elimination (flat plate type)	Drawer type
High temperature defrosting	All steel cabinet - welded, one piece
Clock defrosting	Wider, roomier, shallower
Automatic reset	Easier to clean
Indicator	More graceful lines
Defrost jar	Remains white
Covered dessert tray	Standardization of sizes
Tray removal - cube removal	Freon
Lever	Enclosed or sealed mechanism
Release instrument	Unloader valve
Cold control, type & location	Motor protection
In single switch with defrost	Oiling decreased or eliminated
Inside or outside of cabinet	Noise decreased
Thermometer provided	Lower operating cost
Sterilizing lamp	Lower initial cost
Light in refrigerator	6 cu. ft. stripped \$112
Carbon filter	8 cu. ft. farm box \$175
Shelves	Longer life, greater efficiency
Porcelain enamel tray type	
Glass	
Rustproof	
Backguard on shelf	
Bumpers and catches on shelf	
Sliding	
Adjustable	
Removable section	
Tip-up	
Swinging section	
Shelves on door	
Double door - shelves on inner one	
Many-position control of door	
handle - foot pedal to open door	

## POST-WAR TRENDS:

Glass refrigerator doors  
Opening into kitchen & dining room  
Foot pedal for opening door  
One-wall kitchen unit, 9-12 cu. ft.  
Refrigerated cupboards above  
Refrigerated drawers below counter  
Revolving shelves  
Ice water tap  
Dishtowel drying rack adjoining



## ELECTRIC REFRIGERATOR

## SELECTION, OPERATION, AND CARE POINTS

## NOTES

## REFRIGERATION CYCLE:

Air gives up heat to evaporator.  
 Heat is absorbed by refrigerant,  
 as liquid refrigerant changes to gas.  
 Gas compressed by compressor,  
 cools in condenser to liquid,  
 returns to evaporator--repeats.

## FACTORS IN FOOD PRESERVATION:

Condition of food  
 Storage temperature  
 Air circulation  
 Relative humidity

## ADVANTAGES OF ELECTRIC REFRIGERATION:

1. Retards growth of yeast, mold, bacteria
2. Adds variety, attractiveness to meals
3. Saves homemaker's time and energy
4. Saves money: left-overs, excess produce,  
 quan. buying and cooking, sales, trips
5. May increase income
6. Improves family health

## ESTIMATED RATE OF REPRODUCTION - 1 BACTERIUM

No. of Hours	No. of Bacteria
1	4
2	16
3	64
6	65,536
15	1,000,000,000

## RETENTION OF VITAMINS:

	In Refrigerator	At Room Temp.
A	Little loss	Gradual loss
B <sub>1</sub>	Stable	Stable
B <sub>2</sub>	No loss by light	Loss from light
C	Little loss	Great loss
D	Stable	Stable

## REFRIGERATE PRODUCE FOR:

Home usage:

Short period: hours, day, week

Longer time: below and at zero

Market:

Short period: milk, poultry, veg's.

Longer time: 32-50°- veg's., fruit

Undev. sharp freezing possibilities



## TYPES OF REFRIGERATORS:

1. Household refrigerator: conventional high humidity  
Two compartment box--with freezer  
Two-or-four door, commercial-type box
2. Milk cooler, special cabinets
3. Reach in farm cooler--with freezer
4. Separate zero box (home freezer)
5. Walk-in cooler--with or without freezer
6. Community chillroom for market or home use
7. Cold storage locker plant

## ADVANTAGES OF HIGH HUMIDITY:

1. Food can be stored uncovered
2. Vitamin retention is greater
3. Odor transfer is reduced
4. More food can be stored ( $1\frac{1}{2}$ -2X)
5. Lower temp. is maintained

### Problems

1. Proper control of humidity
2. Higher operation cost

## SELECTION OF HOUSEHOLD REFRIGERATOR:

Type: conventional or with large freezer

Size: 6 for 2 - cu. ft. for each extra

Meat, cream, veg., and egg storage

Adjustable features - conveniences

Economy

Feature and cost comparison - Standard

Deluxe

Door opening for location

## 6 CU. FT. REFRIGERATOR REQUIRES FOR MONTHLY OPERATION APPROXIMATELY:

Ice	700 lbs.
Electricity	30 kwh.
Kerosene	15 gal.
Natural gas	1,000 cu. ft.
Mfg. gas	1,800 cu. ft.

## CABINET:

Dimensions--wide, shallow

Steel--electrically welded, bonderized

Exterior--baked-on lacquer or synthetic resin  
porcelain enamel

Interior--acid-resisting porc. at least in bottom  
seamless, rounded corners, proper height

Door--tight-fitting, soft gasket, breaker strips

Hardware--rust-resistant, convenient, sturdy



#### SHELVES:

Chromium-plated  
Rust-resistant: Stainless steel  
tin-dipped steel  
Sturdily constructed  
Closely spaced bars or diamond mesh  
Conveniently spaced in box  
Easily removed and replaced  
Adjustable height--removable sections  
Safety bars & locks if sliding

#### INSULATION--CONSIDER:

Thickness--minimum, 2"; 3" or 4" best  
Conductivity--low  
Moisture resistant--proofed or encased  
Vibration stability  
Freedom from odor  
Resistant to mold and vermin

#### MECHANISM--REFRIGERANT:

Refrigerant: Low and high pressure  
Evaporator: Flooded or dry  
Motor: Sealed or open  
Compressor: Rotary or reciprocating  
Condenser: Radiator or plate  
Temp. control: Thermostat or pressure

#### LOCATION OF REFRIGERATOR:

In preparation center - counter nearby  
Not below 60° -- 65°F  
In cool place - Not too near stove  
Not in sunshine  
In dry place  
Air circulation good: 3" at back  
6-12" above

#### OPERATION OF REFRIGERATOR:

1. Maintain proper cabinet temp.
2. Use thin containers; cover
3. Use clean containers; wipe cans, bottles
4. Wash and drain veg's. and fruits
5. Cool hot foods before storing
6. Assemble things to be put in refr.
7. Place most-used foods near front
8. Allow space for air circulation
9. Wet bottom of tray for fast freezing
10. Fill trays to  $\frac{1}{4}$ " of top
11. Reset after freezing and defrosting
12. Take several foods out at once



# SAVING TIME WITH THE REFRIGERATOR:

Biscuit mixture	Sandwich spreads
Pastry mixture	Sandwiches-lunches
Ref. roll dough	White
Ref. cookie dough	Cheese
Ref. cookie dough	Sauces:
Cake & waffle batter	Tomato
Meat loaves, croq.	Dessert
Salads, garnishes	Beverage syrups
Advance veg. prep.	Ice cream base
Grated cheese, rind	Quantity cooking:
Salad dressings	Soup, stew
Potatoes, eggs	Cereals

# REFRIGERATION OF FOODS:

<u>Must be</u>	<u>Can be</u>
Dairy products	Cabbage, cucumbers
Fresh meat	Fresh citrus fruit
Frozen foods	Peaches, pineapple
Left-overs, ckd.	Pears, cantaloupe
Open canned gds.	Watermelon
" bottled gds.	Bread, cake, pie
Fresh veg's.	Coffee, chocolate
Fresh fruits	Carbonated bev's.
	Peanut butter
<u>Must not be</u>	Salad dressing
Bananas	Pickles, olives

	TEMPERATURE	HUMIDITY
Frozen foods	0-15°	0
Meats	34-37°	80-90%
Milk, beverages	38-40°	
Butter, staples	40-43°	Moderate
Left-overs	40-45°	85-95%
Veg's. and fruits		

# FOOD STORAGE IN CONVENTIONAL REFRIGERATOR:

1. Frozen food: In container
2. Meat: Unwrap, cover loosely
3. Milk: In clean covered containers
4. Butter: Covered
5. Left-overs: Covered
6. Batters: Covered
7. Eggs: Covered
8. Fruits:
  - Cut fruits - with wax paper
  - Covered: Peaches, apricots  
Pineapple, cantaloupe
  - Uncovered: Plums, pears, citrus fruits  
Berries - unhulled, unwashed
9. Vegetables: Covered



#### HOW TO KEEP MEAT:

##### Not to be frozen:

- Unwrap; wipe with damp cloth
- Place in container
- Cover loosely with waxed paper;
- Or place in meat keeper
- Use ground & variety meats in 1-2 days

##### To be frozen:

- Wrap in waxed paper; separate portions
- Place in tray on bottom shelf of evap.
- Set control at coldest position
- Reset to colder than normal later

Poultry: clean, wash, leave whole

#### FOR GOOD FROZEN DESSERT:

1. Follow good recipe--cold ingredients
2. Whip thin cream lightly
3. Beat egg whites medium-stiff
4. Freeze rapidly--wet trays on bottom
5. Crush and drain fruits used
6. Chill bowl, beater--beat well
7. Raise temperature after frozen
8. Cover with waxed paper for storage

Ice cream:	Stir once during freezing
Ices:	Stir twice during freezing
Sherberts:	Stir twice during freezing
Mousses:	No stirring during freezing
Parfaits:	No stirring during freezing

#### FOR SMOOTH DESSERTS:

##### Increase air content:

- Whipped cream or evap. milk
- Beaten egg whites, gelatin

##### Increase viscosity:

- |            |           |              |
|------------|-----------|--------------|
| Cornstarch | Gelatin   | Cooky crumbs |
| Corn syrup | Egg yolks | Flour        |

##### Increase sugar

$\frac{1}{4}$  c. sugar to 1 c. liquid is enough

##### Decrease water (milk and fruit juice)

$\frac{3}{4}$  c. custard to 1 c. cream

#### VARY ICE CREAM BY USING:

Cooked dried fruits	Coffee
Cooked-juice syrup	Chocolate syrup
Fruit sauces, butters	Caramel, butterscotch
Preserves	Toffee - rolled
Mashed fresh fruits	Peppermint
Fresh juice, rind	Peanut brittle
Brown sugar	Nuts
Maple sugar	Crackers, cookies
Honey, molasses	Coconut



#### CARE OF REFRIGERATOR:

1. Open and close door by handle
2. Store only clean things
3. Wipe up spillage immediately
4. Avoid acid fruits touching enamel
5. Don't use sharp instr's. on evap.
6. Defrost when  $\frac{1}{4}$ " thick; clean & dry
7. Empty drippage; refill trays; re-set
8. Avoid using harsh abrasives
9. Check gasket, hinges for tightness
10. Touch up scratches (see dealer)
11. Reg. check-up, also for excess oper.
12. Empty, clean, open door for storage  
Open unit - call serviceman in  
Sealed unit - no attention, or oil

#### CARE OF REFRIGERATOR--CLEANING

Interior: 1 T. soda to 1 qt. water  
Wash, wipe dry. (Soap on shelves)  
Avoid hot water on trays, glass

Gasket: Warm water & mild soap or soda  
Rinse, wipe dry  
Dust with cornstarch

Exteriors: Warm soapy water; rinse; wipe dry  
Wax 2 or 3 times per year

Condenser: Clean as directed - disconnect  
Use whisk broom or vacuum

#### COST OF OPERATION DEPENDS ON:

Insulation	Unnec. refriger.
Location	Paper containers
Ventilation	Crowded shelves
Temperature	Ice on unit
Inside	Covering food
In room	Dirty condenser
Food stored	Gasket condition
Quantity	No. of ice cubes
Temperature	Desserts frozen
Size	Opening door

#### COOLING LOAD:

Opening and closing doors	5%
Cooling foods and liquids	18%
Leakage (insulation joints)	77%



# ELECTRIC RANGE--FEATURE POINTS AND NEWER DEVELOPMENTS

## Back splash (or back splasher):

- Slanting
- Curved joining
- In one piece with platform

## Platform light:

- Removable louvers
- Fluorescent
- Mirror on it

## Platform (or range surface or top):

- Acid resisting porcelain enamel

## Surface unit:

- Plug-in type
- Easy to tilt or raise
- Slightly raised above platform
- Mostly tubular and ring type
- Flattoned or plane surface
- Higher wattage

## Reflector plate:

- One piece
- More easily removable
- Larger drain hole

## Drip pan:

- Time and temperature chart on it
- Under all units
- Removable without taking out drawer

## Switch--Surface units:

- Automatically turn down heat
- Five or seven heat
- Infinite heat
- Symbolic marking
- Lighted--different colors
- Pilot light

Free from ridges, dirt catchers

## Switch--Oven:

- Thermostat and switch together
- Five-position switches

## Well cooker:

- Higher wattage
- Automatic turn-down switch control
- Over-temperature or safety switch
- More enclosed or encased units
- Six or seven quart capacity (a few 5, also  $3\frac{1}{2}$  and  $2\frac{1}{2}$  quart ones)
- Mostly aluminum (some enamel)
- Heat in bottom (a few sides also)
- Separate steamer top
- Lids raised above platform
- Uses stamped on lid
- Embossed ledges for trivet
- More equipment included:
  - Trivet - Inset pans
  - Padding pan - Baking grid
  - Deep fat basket

## Oven:

- Trend toward same size in all models
- Higher wattage
- Mostly two-unit oven
- Some encased units
- Slow and speed broil
- Bottom bake and top & bottom bake
- Removable heat refl. above top unit
- More glides (five to fourteen)
- Glides built into lining
- Labelled baffle or heat distributor
- Oven-divider
- Locking racks
- Reversible racks
- Back-slide bar (or non-spill rail)
- Rust-proof racks
- Moisture tight rust-proof linings
- Rounded corners in liner
- Light in oven
- Pilot light

## Oven door:

- Broiler stop position
- Well counter-balanced
- Window in door
- More insulation in door
- Tight-fitting door

## Insulation:

- Much glass wool used

## Broiler:

- Adjustable height
- Deeper broilers
- Wider bars
- Bottom shaped to fit large unit
- Storage space provided elsewhere

## Warming drawer:

- Pilot light
- Switch located with other switches

## Electric timer:

- Easier to set
- Used for outlet, well and oven
- Can be added to most models
- Built in on higher price models

## Minute minder:

- Electrical or mechanical
- Can be set for 1 - 60 min. or to 3 hrs.

## Storage compartments:

- Some wider ones on cheaper models
- Front of drawer heightened to formal balance with oven door
- Built-in griddle and built-in roaster
- Condiment set
- Barbeque attachment
- Griddle, other utensils sold with range

POST-WAR TRENDS: Range decentralization (oven, surface units, and broiler separate and installed at height desired). Glass oven. Built-in pressure cooker, dutch oven, toaster, and waffle baker. Ceramic stoves in any desired color. Stainless steel lining. Buffet server. Electronics: its applications to cookery.



## ELECTRIC COOKING EQUIPMENT

## SELECTION, OPERATION, AND CARE POINTS

## NOTES

## ELECTRICITY FOR COOKING HEAT:

Wires made of certain metals, in this case nickel chromium, offer resistance to the passage of electric current; this resistance takes the form of heat.

## ELECTRIC COOKERY ABC'S:

Accurate	Efficient
Cool	Fast
Clean	Healthful
Convenient	Safe
Dependable	Simple
Economical	Time-saving

## COMPARATIVE COST: ELECTRICITY-BOTTLED GAS

Electricity		Bottled gas
3¢ per kwh.	=	10¢ per lb.
2 $\frac{1}{2}$ ¢ per kwh.	=	8 $\frac{1}{3}$ ¢ per lb.
2¢ per kwh.	=	6 $\frac{2}{3}$ ¢ per lb.

1 kwh.	=	.32 lbs.
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100 kwh.	=	32 lbs.
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2 $\frac{1}{2}$ ¢		8 $\frac{1}{3}$ ¢
<u>\$2.50</u>		<u>\$2.72</u>

## TYPES OF ELECTRIC COOKING EQUIPMENT:

Hotplate - - - - -	\$ 4 - \$25
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Roaster - - - - -	\$15 - \$35
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## Range:

Portable - - - - -	\$40
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Apartment - - - - -	\$75 - \$100
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Standard - - - - -	\$85 - \$175
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## SELECTION POINTS - HOTPLATE:

1. Sturdy construction
2. One unit at least 1000 w.
3. Threo-speed switch
4. Durable finish
5. Double unit preferable

## OPERATION OF HOTPLATE:

Use on appliance, not lighting circuit

Start on high. When steaming vigorously, turn down or off. Keep food covered. Time

Use high-wattage hotplate for canning

## Care:

Open unit: Invert tin pie pan, sprinkled

with water, over it. Turn to high 10 min.

Protect from salt, soda, sugar, soap, acid, metal, sharp instruments, sharp blows.

Avoid getting grease or water on cord.



#### SELECTION OF ROASTER:

Finish: good enamel - white, black, ivory  
Handles: easy to grasp, heat-resistant  
Size: larger size is more practical  
Shape: rectangular shape is preferable  
Insulation: 1-2" rock or glass wool  
Thermostat: switch marked with temp's.  
Wattage: 1,000 - 1,320 w., highest better  
Inset pans: ovenware, glass go to table  
Rack: adjustable, sturdy, simple  
Broiler: grid in well better than lid type  
Lid: glass panel; aluminum or chrome-plato  
Cord: rubber-covered

#### OPERATION OF ROASTER:

Place on table of good-working height  
Locate in cooking center, if possible  
Use only on appliance circuit  
Preheat roaster, or grid, for frying  
Preheat for baking, large inset pan in place  
Close adjustable vent during preheating  
Use cold start for oven meals, roasting  
Add 15-30 min. to recipe time for cold start  
 $\frac{1}{4}$  c. water for green veg's.,  $\frac{1}{2}$  c. for starchy  
Place meat for broiling no closer than 2"

#### SELECTION OF ELECTRIC RANGE:

Table-top desirable, height varies  
Unit body construction - sturdy, braced  
Location of work space, units, oven, vent  
Acid-resisting porcelain enamel top  
Well-labelled switches; closed units  
Racks and drawers--lock and easy to move  
Large well cooker; deep broiler pan  
Evaluate special features, use vs. cost  
Water heating--kitchen heating problems

#### TYPES OF OVENS & OVEN UNITS:

Ovens: One unit  
Two unit: bottom baking heat  
top and bottom heat  
Types of units: open coil  
tubular encased

#### OVEN SELECTION:

Size: 18-20" deep, 14-17" high, 15-17" wide  
Liner: rounded corners, seamless, porc. enamel  
Door: tight, counter-balanced, broiler stop,  
hinged at bottom, well-designed latch  
Racks: non-tilt, non-slip rail, locking  
Shelf positions: More than 5, or rev. rack 2"  
Broiler: under top unit, pref. deep pan  
Good insulation; well-located vent  
Well-labelled thermostatic control



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#### TYPES OF SURFACE UNITS:

Open: open labyrinth  
enclosed labyrinth  
Closed: encased: tubular or rod, ring

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#### SWITCH POSITIONS:

High: start steaming, frying, pressure cooking  
2nd: continue frying  
3rd: cooking without watching, pressure cooking  
melting butter, continue deep-fat frying  
4th: continue cooking after steaming  
5th: keep food warm, continue cooking

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#### SURFACE COOKING UTENSILS:

Fit unit:	Short side handles
2 or 3 qt.--6" unit	Heat-resistant handles
4 or 5 qt.--8" unit	Recessed knobs on lid
Flat bottom	Dull or black bottom
Straight sides	Polished sides
Medium weight	Steam vent
Tight covers	Easily cleaned
Useful in oven too	

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#### ECONOMICAL USE OF SURFACE UNITS

1. Serve one-dish meals
  2. Use low heat instead of double boiler
  3. Use small units most; have pan fit
  4. Use 1/4-1/2c. water (or 1/8-1/4" in pan)
  5. Use flat-bottomed, tightly covered pan
  6. Put pan on unit, then set switch
  7. Turn down or off when steaming
  8. Avoid lifting lid and stirring
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#### USES OF WELL COOKER:

1. Cooking less-tender cuts of meat
  2. Complete meals of meat, veg's., dessert
  3. Steaming veg's., puddings, brown bread
  4. Soup, chilli, stews
  5. Deep-fat frying
  6. Cooking cereals, dried fruits
  7. Baking potatoes, squash, beans
  8. Making casserole dishes
  9. Reheating rolls or biscuits
  10. Sterilizing jelly glasses and baby bottles
  11. Making a large quantity of cocoa
-



#### OVEN OPERATION POINTERS:

Select foods using same time and temp.  
Use covered pans,  $\frac{1}{4}$ - $\frac{1}{2}$  c. water on veg's.  
Cook tender meat in shallow, uncovered pan  
Meats & veg's. on bottom; dessert on top  
Allow space between pans and pans & walls  
When using timer, choose foods that can wait  
For baking:  
Stagger pans for good heat circulation  
Avoid use of black or enamel pans

#### ECONOMICAL USE OF OVEN:

1. Use oven to full capacity
2. Best to have foods at room temp.
3. Adjust racks before preheating
4. Preheat only until light goes out
5. Bake low temp. foods first
6. Time. Don't overcook. Don't peek
7. Use stored heat

#### OVEN SWITCH POSITIONS:

Preheat: rapid heating of oven  
rare roasts  
Bake-T & B: most baking  
oven meals  
Bake-B: Canning,\* large meals  
quantity baking  
Slow broil: well-done thick steak,  
chicken, chops, toast  
Speed broil: rare steaks

#### PREHEAT OVEN FOR:

Cakes--some types	Cookies
Quick breads	Pastry

#### Don't preheat for:

Oven meals	Yeast bread
Cakes--some types	Roasting

#### POOR OR UNEVEN BROWNING DUE TO:

1. Oven not level
2. Black or enamel utensils
3. Pan too large or warped
4. Poor placement of pans
5. Over-crowding oven
6. Insufficient heating
7. Opening door
8. Poorly fitting door

\*Not recommended



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#### BROILING:

1. Use tender meat, cut fat edges
  2. Brush meat, veg's. with fat
  3. Sprinkle fruits with sugar
  4. Do not preheat oven or pan
  5. Adjust rack
    - Thin or rare meat  $1\frac{1}{2}$ -2"
    - Meat, veg's., fruits 3 -4"
    - Fish, chicken, meat 4 -5"
  6. Leave door ajar
  7. Time and turn when half done
  8. Do not store broiler pan in oven
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#### CARE OF RANGE:

Rotate use of surface units

Avoid twisting wires to surface units

Pull straight out on oven units

Avoid overheating

Enamel: protect from spills and acids  
sudden temp. changes, scratches,  
blows, harsh abrasives, crazing

Cooker: do not heat empty or boil dry  
do not store foods in cooker  
cool well before storing cooker

Oven: open door to dry after using  
avoid leaning on door

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#### CARE OF RANGE - CLEANING:

Remove spillage immediately - paper, dry cloth

Wash when cool - warm soapy water, Rinse, dry

Trim: polish with whiting or silver polish

Units: burn spilled food; remove with soft brush  
wash closed units if necessary

Rims: whiting or 00 steel wool for spots

Reflectors: remove and wash or wipe off as pan

Drip tray: remove and wash or wipe when necessary

Well: wipe lining with damp cloth, dry  
wipe lid with damp cloth if insulated

Oven unit: char clean; use soft brush, if nec.

Liner: use weak solution ammonia  
fine abrasive or very fine steel wool

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